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(FILE 'HOME' ENTERED AT 11:05:09 ON 26 JUN 2006)

FILE 'AGRICOLA, BIOSIS, BIOTECHNO, CABA, CAPLUS, DISSABS, FOMAD, FOREGE,  
FROSTI, FSTA, JICST-EPLUS, NTIS, NUTRACEUT, PASCAL, PROMT, SCISEARCH,  
TOXCENTER' ENTERED AT 11:05:18 ON 26 JUN 2006

L1	125 S TRIPOLYPHOSPHATE (10A) (FLAVOR OR PALATABILITY OR TASTE)
L2	80 DUP REM L1 (45 DUPLICATES REMOVED)
L3	12 S TRIPOLYPHOSPHATE AND PET FOOD
L4	11 DUP REM L3 (1 DUPLICATE REMOVED)

L2 ANSWER 75 OF 80 CAPLUS COPYRIGHT 2006 ACS on STN  
AN 1982:179575 CAPLUS  
DN 96:179575  
TI Meat and poultry products; phosphates and sodium hydroxide  
CS United States Dept. of Agriculture, Washington, DC, 20250, USA  
SO Federal Register (1982), 47(49), 10779-85, 12 Mar 1982  
CODEN: FEREAC; ISSN: 0097-6326  
DT Journal  
LA English  
AB The Federal Meat and Poultry Products Inspection Acts are amended to allow the use of up to 0.5% Na **tripolyphosphate** as a **flavor** protector in meat products that are cooked or frozen after processing, and a similar amount of mixts. of Na tripolyphosphate with Na metaphosphate (insol.) and glassy Na polyphosphates for the same purpose. NaOH may be used in combination with phosphates (a ratio of 1:4 or less) to decrease the amount of juice cooked out. The phosphate salts approved for use in meat and poultry products are: Na<sub>2</sub>HPO<sub>4</sub>, NaH<sub>2</sub>PO<sub>4</sub>, insol. Na metaphosphate, glassy Na polyphosphate, Na tripolyphosphate, Na<sub>4</sub>P<sub>2</sub>O<sub>7</sub>, Na<sub>2</sub>H<sub>2</sub>P<sub>2</sub>O<sub>7</sub>, K<sub>2</sub>HPO<sub>4</sub>, KH<sub>2</sub>PO<sub>4</sub>, K tripolyphosphate, and K<sub>2</sub>P<sub>2</sub>O<sub>7</sub>. Phosphates may be used in sausages only in cooked products.

L2 ANSWER 70 OF 80 CAPLUS COPYRIGHT 2006 ACS on STN  
 AN 1985:147806 CAPLUS  
 DN 102:147806  
 TI Increasing the organoleptic acceptability of shank meat  
 IN Bender, Fredric G.; Everson, Charles W.; Swartz, William E.  
 PA Stauffer Chemical Co. , USA  
 SO U.S., 3 pp.  
 CODEN: USXXAM  
 DT Patent  
 LA English  
 FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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PI	US 4500559	A	19850219	US 1983-541949	19831014
PRAI	US 1983-541949		19831014		

AB The flavor of comminuted beef, such as shank meat, is improved by addition of autolyzed yeast extract and Na tripolyphosphate (STTP) hydrated with a solution containing citrus juice solids (0.3:1.0-0.7:1.0 polyphosphate soln:yeast extract). Thus, meat patties prepared from ground beef shank meat and fat (25% of the meat block), 960 g, and admixed with 5 g lemon juice solution containing STTP, 10 g autolyzed *Saccharomyces cerevisiae* extract powder and 55 g water were fried at 163° for 4 min on one side and 2 min on the other, drained for 6 min, and the finished product yield was determined based on original patty weight. The treated patties showed a yield (after frying) of 69.5% compared with 62.61% for similarly treated patties made from chuck.

L2 ANSWER 35 OF 80 CAPLUS COPYRIGHT 2006 ACS on STN

AN 1998:403315 CAPLUS

DN 129:108165

TI The antioxidative properties of rosemary oleoresin and inhibition of off-flavors in precooked roast beef slices

AU Murphy, Anna; Kerry, Joe P.; Buckley, Joe; Gray, Ian

CS Department of Food Technology, Univ. College Cork, Cork, Ire.

SO Journal of the Science of Food and Agriculture (1998), 77(2), 235-243

CODEN: JSFAAE; ISSN: 0022-5142

PB John Wiley & Sons Ltd.

DT Journal

LA English

AB The antioxidant properties of rosemary oleoresin in precooked roast beef slices were compared to those of a butylated hydroxyanisole/butylated hydroxytoluene (BHA/BHT) combination, sodium tripolyphosphate and sodium citrate, during both refrigerated and frozen storage. Their antioxidant properties were measured by means of TBARS (TBA-reactive substances) and sensory scores. Sodium tripolyphosphate was the most effective antioxidant during both storage periods. Rosemary oleoresin in combination with sodium tripolyphosphate proved to be effective during both storage periods, but in particular, during frozen storage at preventing an increase in TBARS and at improving the flavor preference for the roast beef slices. Sodium citrate proved to be an ineffective antioxidant. The treatments containing salt, phosphate plus BHA/BHT and salt plus BHA/BHT had comparable antioxidative properties to the treatments containing salt, phosphate and rosemary and salt and rosemary, resp. No overall significant correlation coeffs. were obtained between the TBARS and the sensory scores.

L2 ANSWER 22 OF 80 BIOSIS COPYRIGHT (c) 2006 The Thomson Corporation on  
STN DUPLICATE 6

AN 2002:405558 BIOSIS

DN PREV200200405558

TI Inhibition of oxidative **flavor** changes in meat by  
alpha-tocopherol in combination with sodium **tripolyphosphate**.

AU Vara-Ubol, S.; Bowers, J. A. [Reprint author]

CS Dept. of Human Nutrition, Kansas State Univ., Manhattan, KS, 66506, USA  
bowers@ksu.edu

SO Journal of Food Science, (May, 2002) Vol. 67, No. 4, pp. 1300-1307. print.  
CODEN: JFDSA. ISSN: 0022-1147.

DT Article

LA English

ED Entered STN: 24 Jul 2002  
Last Updated on STN: 29 Aug 2002

AB The effects of alpha-tocopherol at 0.03%, sodium tripolyphosphate (STP) at 0.3%, alone and in combination, and STP alone at 0.5% on hexanal and sensory attributes of refrigerated cooked ground turkey or pork, with and without salt (1% NaCl), were studied. For turkey, a combination of alpha-tocopherol with 0.3% STP was nearly as effective as 0.5% STP. Turkey and meaty flavor of samples from these 2 treatments did not decline; hexanal content and staleness scores remained low throughout storage. Slick mouthfeel and metallic aftertaste were less for turkey with the antioxidant combination than with 0.5% STP. In pork, STP alone at 0.3% adequately prevented oxidative flavor changes. alpha-Tocopherol, when used with STP, provided no additional effect.